

Title (en)

PROCESS FOR COLD PRODUCTION OF BALSAMIC VINEGAR, AND APPARATUS FOR CARRYING OUT THEREOF

Title (de)

VERFAHREN ZUR KALTHERSTELLUNG VON BALSAMESSIG UND VORRICHTUNG ZUR DURCHFÜHRUNG DES VERFAHRENS

Title (fr)

PROCÉDÉ DE PRODUCTION À FROID DE VINAIGRE BALSAMIQUE, ET APPAREIL POUR LA MISE EN OEUVRE DE CE DERNIER

Publication

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Application

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Priority

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Abstract (en)

[origin: WO2016116851A1] The invention relates to a process for obtaining balsamic vinegar of Modena, wherein the step of concentrating the must, which is a component of the blend from which the final product is obtained, is carried out in cold conditions. The organoleptic characteristics of the must and of the sugars contained therein will thus remain unchanged, leading to a biological and natural final product. Advantageously, by appropriately selecting the grapes it is possible to obtain enzymatic darkening of the concentrated must, thus avoiding the use of any colours, even natural ones.

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